



Hawaiian Menu for Murder On Maui

Recipes supplied by our customer Marion Conger

HULI HULI CHICKEN

5 lbs. chicken pieces (I used drumsticks)

1/3c. Ketchup

1/3c. Soy sauce

1/2c. Brown sugar

3 Tblsp. sherry

1 piece ginger root, crushed

1 clove garlic, crushed

Combine all ingredients (except chicken). Heat the grill/BBQ, throw the chicken on and baste often with this sauce. (You can also broil this instead.)

CITRUS SHRIMP (a Pampered Chef recipe)

12 ounces uncooked shell on medium shrimp (about 30-40)

2 lemons

2 limes

1/2 cup orange marmalade

1 Tblsp. veg. oil

1 large clove garlic, pressed

1 Tblsp. snipped fresh parsley

1/4 tsp. ground red pepper

Peel and de-vein shrimp, leaving tails on. Combine rest of ingredients. Marinate shrimp in fridge 45 min to 1 hour, turning occasionally. Thread shrimp on skewers. Heat grill (medium). Brush shrimp with leftover marinade. Grill, uncovered, about 5-6 minutes, or until shrimp appear opaque.

PORK & PINEAPPLE KABOBS

Pork tenderloin (as much as required/desired depending on guest numbers)

BBQ sauce (i.e. honey garlic, or your favorite)

Pieces of fresh pineapple pieces of red pepper

Cut meat, pineapple and red pepper into desired chunk sizes. Thread onto skewers. Brush with BBQ sauce and grill until done. (If you cut tenderloin into strips instead of chunks, this cooks very quickly, about 2-3 min. each side). If you want this more of a meal, rather than a snack, add a side of rice.

FRUIT BOWL

Whole watermelon, cut in half, scoop out one half to use as the serving bowl. Chop and add your favorite exotic fruits, I used:

- watermelon
- mango
- honeydew melon
- cantaloupe

If you want to add a nice topping try:

1c. yogurt (plain or vanilla)

1c. cool whip (frozen topping)

Grated rind of one orange

About 1 or 2 tsp. lemon juice

BLUE HAWAIIAN Don't forget the little umbrellas!

2oz. light rum

1oz. blue Curacao

1oz. cream of coconut (grocery stores sell this)

4oz. pineapple juice

pineapple wedges for garnish

Mix in blender with ice. Garnish.

She also served store bought Lime tortilla chips and Pineapple salsa.

Another Hawaiian Menu

Recipes supplied by customer Patrick Hayes and gang

Appetizers:

Strawberry and Pineapple Puu-puu Skewers

Pineapple

Strawberries

Skewers

Climb up a pineapple tree and cut down several pineapples. Then go to a farm and pick a flat of strawberries. (Note: store bought pineapples and strawberries may be substituted)

Cut, slice, clean and hull aforementioned fruits. Place pineapple and strawberries alternately on skewer. Arrange artistically on tray garnished with fresh cattleya orchids. Best when served wearing a coconut bra.

Main course:

King Hawaiian Sweet Rolls

Drive to store while listening to Don Ho's rendition of "Tiny Bubbles in My Wine". Find the bread section in the store and locate King Hawaiian Sweet Rolls. Determine number of guests and allow one or two rolls per person. This may require some math. Before serving, remove from bag. Best served with fresh churned butter from Hawaiian cows but "I Can't Believe It's Not Butter" is an acceptable substitute.

Book 'em Danno (Mary Ann's 5- 0) Beans

3 large onions, sliced
1 c. brown sugar
1 tsp. dry mustard
1/2 c. vinegar
1/2 c. catsup (or as they say in Hawaii, ketchup)
2 cans butter beans
1 can green lima beans
1 big can kidney beans
1 28oz. can B&M baked beans
1/2 lb. (8 pieces) cooked, crumbled bacon

Prepare a Mai Tai and sip while following these simple steps:

Simmer onions in brown sugar, mustard, vinegar and catsup for 20 minutes. Add drained beans and undrained B&M beans. Stir in crumbled bacon, reserving some for top.

Bake uncovered @ 325 about 40 minutes or until bubbly. Remove from oven being careful not to catch your grass skirt on fire.

Dilled Grilled Killed Prawns

skewers
prawns
1/4 cup white vermouth
1/4 cup olive oil
2 T parsley
2 T green onions
2 T dill
1 T Dijon
1 clove garlic
1 bay leaf
pepper

Combine ingredients in bowl and marinate prawns overnight. Skewer and grill 1 to 2 minutes per side.

Deadly Lomi Lomi Salmon

1 lb of salmon
Hawaiian or kosher salt
5 tomatoes chopped

1 Maui onion (or Walla Walla!)
1 bunch green onions
2 red Hawaiian chilies, chopped
1 pineapple
1 lime, juiced
2 T macadamia nut oil
pepper
1 head butter lettuce

Cure salmon in salt and place it in fridge for 24 hours to pull out the water.

Rinse the salmon in water to wash away a lot of the salt and blot dry.

Cut the salmon in cubes and place in a bowl and add tomatoes, onions and chilies.

Cut the pineapple in half lengthwise. Make criss cross cuts in the flesh and scoop out the inside pineapple chunks, add to the bowl. Squeeze in lime juice, add oil and pepper and toss to combine.

Cover and chill for 1 hour.

Scoop the mixture into the pineapple shell. Serve on lettuce leaves.

Salad You'd Never Find at a Real Luau

3 heads lettuce
2 Red Delicious apples
3/4 cup glazed pecans
3/4 cup blue cheese

Dressing:

1/2 cup vegetable oil
1/4 cup cider vinegar
2 T minced shallots
2 T lemon juice
1 T maple syrup
Salt and Pepper to taste

Hawaii 5-0 Pork "Try It If You Dare"

7-9 lb. pork shoulder
12 garlic cloves, finely chopped
3 T fennel seeds
8 small dried red chilies, crumbled
salt & pepper to taste
juice of 6 lemons
1/4 c. olive oil

Pan Drippings:

14 ounce can chicken broth juice of 2 lemons (optional)

Score the pork shoulder all over by evenly slicing deeply into the meat making cuts 1/4 inch apart.

In a food processor or by hand, chop the garlic, fennel, seeds, chilies, salt & pepper until coarsely ground. Rub this mixture all over the pork and into the cuts.

Place the pork on a rack in a roasting pan and roast for 30 minutes or until the skin begins to crackle and brown. Loosen the shoulder from the bottom of the pan and pour half the lemon juice and 2 T of the olive oil over the pork.

Reduce the oven temperature to 250 degrees F. and roast the pork for 8-12 hours basting occasionally with the remaining lemon juice and the remaining 2 Tblsp. olive oil, cover with foil, until it's completely soft under the shin. Pull apart with fingers; it should give and may even fall off the bone.

For the Pan Drippings: remove roast from the pan, spoon off all but 3 T fat from the drippings. Place the pan on the stovetop over medium heat and scrape up all the browned bits stuck to the bottom. When juices are hot, add the broth and lemon juice but taste the drippings first; may not need more lemon), continuing to scrape the pan and reduce liquid, for about 5 minutes, or until you have a sauce consistency. Serve each person a little of the crisp skin along with the meat and pass drippings separately.